

# Vermont Raz Dwa!

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **30**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 3.3 kg (45.2%) | 82 %  | 4   |
| Grain | Viking Pale Ale malt | 2 kg (27.4%)   | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 0.5 kg (6.8%)  | 83 %  | 5   |
| Grain | Płatki owsiane       | 1 kg (13.7%)   | 80 %  | 3   |
| Grain | Płatki pszeniczne    | 0.5 kg (6.8%)  | 80 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Rakau (NZ) | 5 g    | 58 min   | 10.5 %     |
| Boil                | Rakau (NZ) | 30 g   | 30 min   | 10.5 %     |
| Boil                | Rakau (NZ) | 25 g   | 5 min    | 10.5 %     |
| Aroma (end of boil) | Vic Secret | 30 g   | 0 min    | 18.4 %     |
| Dry Hop             | Rakau (NZ) | 40 g   | 4 day(s) | 10.5 %     |
| Dry Hop             | Vic Secret | 70 g   | 4 day(s) | 18.3 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |       |        |           |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |
|--------------|-----|-------|--------|-----------|